

Dinner

August 7th 2015

Lightly frozen fresh cheese from Grøndalen with fresh vendace roe

Salsify pickled in juniper

Fava beans marinated in horseradish

Dehydrated dark beer and grains
wheat vinegar and salted egg yolk

Biodynamic beet glazed with blackthorn and chamomile

Warm savoury cookie made from dried chanterelles
pickled chanterelles and dehydrated broth from roasted chicken bones

Cornett with chicken liver and pickled plum

Biodynamic lettuce in two servings
infusion of fresh lilies and koji milk made from buckwheat

Hand dived mahogany clam from Nordskot and Norwegian shiitake mushrooms
roasted seaweed and nasturtium

Emulsion of raw Norwegian oysters from Bømlo
warm sauce made from mussels and dill

Free range cucumber with salted fish eggs and whey
clear broth of matured cheese made from cows milk

King crab with chives and caramelised chicken skin

Sweet summer peas and raspberries from Bergsmyrene
raw scallops from Frøya marinated with wild mountain mint

Lightly cooked biodynamic summer cabbage
'cabbage dashi'

Sourdough bread of freshly milled wheat and emmer
served with a butter that we "churn until almost separated"

Lightly pickled mackarel from the Oslo fjord with fresh wild summer offerings
preserved apple and ramson

'Rømmegrøt' - a traditional Norwegian porridge of very soured cream
with dried and smoked reindeer heart and plum vinegar

Charred onions and quail egg gently cooked in roasted bone marrow
aged 'fenalår' and onion vinaigrette with thyme

Frozen blue cheese with pickled black trumpet mushrooms

Fragrant wood sorrel and wood ants

Norwegian strawberries
with fresh elderflower and rose hip

Brown butter ice cream with molasses

Brown cheese tart

Liquid Waffle
mountain tea made only from wild herbs found in Bøverdalen

Lightly frozen fresh cheese from Grøndalen with sea buckthorn

Pairings

Bouzy Grand Cru Brut, Pierre Paillard, Champagne France

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Riesling Spätlese halbtrocken Bacharacher Posten, Ratzenberger 2011, Mittelrhein Germany

Silvaner Sifersheim, Wagner-Stempel 2012, Rheinhessen Germany

Sydre Argelette, Eric Bordelet 2013, Normandie France

Hvede Bryg No. 446, Bøgedal, Jutland Denmark

Riesling trocken Von der Fels Double Magnum, Keller 2014, Rheinhessen Germany

Vina Tondonia, Rioja R.Lopez De Heredia 2000, Rioja Spain

Pinot Noir « Esprit » IGP Haute Vallée De L'Aude, Domaine Bégude 2012, Languedoc France

Maury, Mas Amiel 1980, Roussillon France

Moscato D'Asti, G.D. Vajra 2014, Piemonte Italy

Home made Strawberry Soda

Vinsanto Del Chianti Classico, Castell'in Villa 1997, Tuscany Italy

Coffee

Kagaa, Muranga, Kenya

Picked in December 2014

Roasted by Tim Wendelboe